

**CHICKEN VEGETABLE (MULLIGATAWNY) SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
80 cal	9 g	4 g	3 g	11 mg	1521 mg	37 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1-1/3 lbs	1 qts	1-5/8 lbs
BUTTER	6 oz	3/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	13-1/4 oz	3 cup	
CHICKEN BROTH		5 gal 2 qts	
CHICKEN,COOKED,DICED	1-1/2 lbs		
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	6-5/8 lbs	3 qts	
CARROTS,FRESH,CHOPPED	1 lbs	3-1/2 cup	1-1/4 lbs
CELERY,FRESH,CHOPPED	1 lbs	3-3/4 cup	1-3/8 lbs
APPLES,FRESH,PEELED,SLICED	1-1/2 lbs	1 qts 1-1/2 cup	1-7/8 lbs
CURRY POWDER	2/3 oz	3 tbsp	
CLOVES,GROUND	<1/16th oz	1/8 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	

**Method**

- 1 Saute onions and peppers in butter or margarine until tender. Remove from fat; set aside for use in Step 4. Reserve fat for use in Step 2.
- 2 Blend fat and flour to form a roux.
- 3 Prepare broth according to package directions. Add broth to roux, stirring constantly. Cook until blended.
- 4 Add chicken, sauteed onions and peppers, tomatoes, carrots, celery, apples, curry powder, cloves and pepper.
- 5 Simmer 45 minutes or until vegetables are tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.